

Grant County Health Department

111 South Jefferson Street Lancaster, Wisconsin 53813

Phone: (608) 723-6416 • Fax: (608) 723-6501

Grant County Health Department can provide the following services:

- Information/consultation on flood clean up (free)
- Information on health concerns associated with flooding (free)
- Information on mold cleanup (free)
- Environmental Health consultations (free)
- Tetanus booster immunization (free, as needed)
- Private well bacteria testing (free, <u>private wells only</u>, <u>well must have been impacted by flooding</u>, <u>must use proper forms and bottles from health department</u>, <u>limited time only</u>)

Please contact us at:

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111 South Jefferson Street Lancaster, WI 53813 (608) 723-6416 http://www.co.grant.wi.gov

General Information

Mold

Many people are allergic to <u>mold</u>. Young children, the elderly, and people with <u>asthma</u> and/or other medical issues can be affected by mold and may have serious illnesses as a result of mold exposure. The following recommendations should be considered:

- Discard any porous item (furniture, drywall, carpeting, insulation...) that was wet for more than 2 days/48 hours.
- Get rid of any drywall that was wet for more than 48 hours, even if it looks OK on the outside.
- Sewage may back flow from your septic or a municipal system through floor drains, toilets, etc. Any affected areas, such as basements, must be cleaned and disinfected, as with a chlorine solution. Anything that cannot be cleaned with bleach such as carpeting and furniture should be thrown out.
- Brief cleaning instructions: use Bleach solution (1 cup bleach per gallon water), follow with soap and water, scrubbing, finally, run fans and a dehumidifier in the area to dry it out completely before repairing or re-occupying

Inspect for mold growth through out the house, including attics, basements and crawlspaces.

Water Concerns

- Do not use water from a private well that has been or is flooded. If you are not
 certain about the safety of your water supply you should have the well tested for
 bacteria.
- Drink bottled water or water from a known, safe, source. If necessary, you can make bacteria contaminated water safe to drink by boiling the water for five minutes. Boiling DOES NOT WORK for nitrates or chemical contamination.
- When in doubt, if the water is CLOUDY, ODOROUS, COLORED DO NOT DRINK THE WATER!
- Do NOT swim or bathe in rivers, streams, creeks, or lakes in flooded areas!

Personal Protective Equipment

- Be sure to wear boots, gloves, and eye protection while working or cleaning in flood damaged areas.
- If generating dust from work, use a dust mask. If going in a week after flooding, then use an N95 respirator.
- If you're just mucking out mud and cutting out drywall or pumping water, it's all wet no need for a respirator.
- Individuals must be medically able to wear a respirator. If you have a preexisting condition, you need to talk to your physician.
- If you have a respiratory issue, do outdoor cleanup only.
- Be sure to wash your hands frequently and before eating and drinking.

Food Safety

- When in doubt, do not eat suspicious food.
- Do not eat any food that may have come into contact with flood water. Discard
 any food that is not in a waterproof container if there is any chance that it has
 come into contact with flood water.
- Undamaged, commercially canned foods can be saved if you remove the can labels, wash the cans, and then disinfect them with a solution consisting of six ounces of bleach to one gallon of water. Re-label your cans, including the expiration date, with a marker.
- Food containers with screw-caps, snap-lids, crimped caps (soda pop bottles), twist caps, flip tops, and home canned foods should be discarded if they have come into contact with flood water because they cannot be disinfected.
- For infants, use ONLY pre-prepared canned baby formula that requires no added water, rather than powdered formulas prepared with treated water.

If your refrigerator or freezer has been without power for a period of time, all stored items should be carefully checked. Perishable food left at room temperature for more than two hours should be discarded. Frozen foods